Pork chops Supreme

6 chops (3/4 in thick)
Salt - pepper - paprika

I 1 C. H_2O
1/2 C. finely chopped celery
1/2 envelope (1/4 C.) dry onion soup mix

2 tbs. flour
1 tbs. dry parsley flakes
1/4 C. cold H_2O
1 (6oz) can evaporated milk
1 (3oz) can chopped mushrooms

Brown chops I on both sides - drain off fat.

add 1 C. H_2O + celery & soup mix. Cover & cook low heat 20 min. Turn chops & continue cooking 20 min. Remove chops. combine flour, flakes & 1/4 C. water = blend with pan juices = add evap. milk & mushrooms - cook & stir on low heat till thickened = add a little to chops & pass the rest -

6 Servings